

# CRUVA

## Barbera d'Asti docg Superiore 2022

### WINEMAKER'S NOTE

**COLOUR:** deep ruby red with typical purple hues.  
**NOSE:** wide, elegant, fresh, rich in scent of small red fruits, violet and ripe grapes with very pleasant hint of spices.  
**PALATE:** fine, fresh, medium to full body, very well-balanced with silky acidity and long spiced finish.

### FOOD PAIRING

It pairs with pasta, risotto, roasted meats, cheese, salami and typical Bagna Cauda.

### CHARACTER

Young	○ ○ ○ ○ ● ○	Aged
Light	○ ○ ○ ○ ● ○	Full bodied
Sweet	○ ○ ○ ○ ○ ●	Dry
No oak	○ ○ ○ ○ ● ○	Oak

**Serving temperature**  
15 - 18 °

**Wine maker**  
Paolo Giacosa

**Growing area**  
colline del nicese

**Grapes**  
100% Barbera

**Harvest**  
100% by hand  
**Alcohol**  
14%



### GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur. After destemming, berries are hand-sorted on a second vibrating table and finally softly crushed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

### WINE MAKING

The must is cooled to preserve its best characters before fermentation in stainless steel vats at controlled temperature. The maceration is medium acting using délestage for over 18 days.

### OAK REFINEMENT

The ageing of 14 months is made in medium size oak casks (2500-4000 litres) and a little percentage in small size barrels.

**Cellaring**  
4 - 6 years

**Exposure**  
S, SO

**Vines age**  
15 - 30 years

**Soil**  
Sandy-loamy

**Training system**  
Guyot

**Farming practices**  
Sustainable

### VINTAGE 2022

The vintage is one of the hottest and driest ever: During the winter there was an extraordinary shortage of rainfall, and the climate was mild followed by a period marked by good weather, with no significant rain for over 180 days. In July the vines adjusted on their own to the low availability of water, showing smaller clusters. Picking began as early as the end of August with the grapes used for making sparkling wines, and continued immediately afterwards with the white wine varieties. The harvest of Nebbiolo grapes began around mid-September. The quality was noticeably excellent with healthy grapes although a lower yield-per-hectare.

### THE DIFFERENCE IS

Cruva Barbera d'Asti is a contemporary traditional Barbera surprising for its very well-balance body and silky acidity.

Thanks to the soil and a meticulous execution, this wine provides a spicy enjoyment easily pairing a wide range of dishes.